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(71) Applicant (*for all designated States except US*): **TATE & LYLE EUROPE NV [BE/BE]**; Burchtstraat 10, B-9300 Aalst (BE).

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(72) Inventor; and

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(75) Inventor/Applicant (*for US only*): **LANDAZURI, Thomas [BE/BE]**; Burchtstraat 10, B-9300 Aalst (BE).

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(74) Agents: **OSTYN, Frans et al.; KOB NV**, President Kennedypark 31 C, B-8500 Kortrijk (BE).

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WO 2005/063049 A1

(54) Title: CREAM FILLER COMPOSITION AND METHOD FOR PREPARING

(57) Abstract: The invention relates to a cream filler composition, which comprises: - a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction, - a powder sweetener composition, - and a wheat gluten fraction having an increase gliadin content compared to the natural gliadin content in wheat gluten. The invention relates further to a method for preparing such a cream filler composition and food compositions comprising such a cream filler composition.